

Estia®

MEZEDES

OCTOPODI

Charcoal grilled octopus, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil 24

CHEESE SAGANAKI

Traditional pan fried Kefalograviera cheese, served with ouzo, brandy, honey 17

GRILLED SHRIMP

Jumbo wild caught Gulf shrimp charcoal grilled with ladolemano, arugula and cherry tomatoes 21

SPANAKOPITA MANTI

Spinach, feta, leeks, tzatziki 15

FRIED CALAMARI

Tender calamari, lightly fried, served with marinara and parsley aioli 20

CRAB CAKE

Colossal and jumbo lump crab, Beluga lentils, marinated gigandes, Dijon aioli 24

BEETS

Marinated red and golden beets, red onion, almond garlic skordalia 14

ESTIA CHIPS

Paper thin zucchini and eggplant, lightly fried, tzatziki 19

SPREADS PIKILIA

Choose three of the following with grilled pita 18:

TZATZIKI Greek yogurt, cucumber, dill, garlic

HTIPITI Roasted red peppers, cayenne, feta

MELITZANOSALATA Smoked eggplant

TARAMASALATA Carp roe, evoo, salmon roe

SKORDALIA Almond and garlic puree

HUMMUS Chickpea purée with olive oil

Spreads available individually 6

RAW BAR

DUO TARTARE

Salmon, tuna, potato chips 20

TUNA SASHIMI

Extra virgin olive oil, bee pollen, lemon, green chili paste 19

CRISPY RICE

Tuna, avocado, olive 19

LAVRAKI CEVICHE

Tomato, feta, gigante beans 18

SALATES

HORIATIKI

Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette 19

ROMAINE

Chopped romaine hearts, feta, scallions, creamy caper dill dressing 16

ARUGULA

Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette 16

WHOLE FISH SELECTIONS

Estia sources the freshest fish from Greece and beyond. Whole fish are charcoal-grilled with ladolemono, capers, and oregano. The main bone is removed, though small bones may remain. Priced per pound; weight may vary. Ask your server for details.

LAVRAKI

Mediterranean Sea Bass - Mild & Flaky - Greece 38/lb

TSIPOURA

Royal Dorado - Mild & Firm - Greece 35/lb

FAGRI

Mediterranean Snapper - Earthy & Firm - Greece 44/lb

DOVER SOLE

Mildly Sweet & Flaky - Mediterranean 54/lb

KARAVIDES

Langoustines - Sweet & Succulent - Mediterranean 55/lb

JUMBO AFRICAN PRAWNS

Tiger Prawns - Sweet & Firm - Africa 58/lb

FROM THE SEA

HALIBUT

Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade 41

LOBSTER LINGUINI

Fresh lobster deshelled and sautéed with cherry tomatoes and linguini in a brandy infused tomato sauce topped with Calabrian chili and fresh basil 48

TUNA

Sesame seed encrusted tuna grilled rare, sautéed horta, marinated beets, almond garlic skordalia 41

FAROE ISLAND SALMON

Charcoal grilled with ladolemano, capers and spanakorizo 38

CHILEAN SEA BASS PLAKI

Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme 49

LAVRAKI

1 LB Mediterranean sea bass, charcoal grilled, ladolemano 38

FROM THE LAND

LAMB CHOPS

Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes and tzatziki 48
ADD AN EXTRA LAMB CHOP +15

CHICKEN

half chicken, feta brined, caramelized onion yogurt orzo 32

LAMB SHANK

Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce and grated feta 34

PRIME NEW YORK STRIP

12 ounce center cut charcoal grilled with fresh thyme, served with grilled vegetables 58

ARTICHOKE KEBAB

Lemon aioli, chili oil 22

MAINS SIDES

HORTA 14

ROASTED
POTATOES 11

FRIED
POTATOES 11

SPINACH
RICE 11

GRILLED
VEGETABLES 14

TOMATO &
FETA ORZO
11

Please note a 18% service charge is applied on all bills. Additional gratuity is at the discretion of each guest.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server of any food allergies.